

Contents of Volume 12

(Abstracted/indexed in: Chemical Abstracts; Current Contents; Physical, Chemical & Earth Sciences; INSPEC; PASCAL/CNRS; MEDLINE)

Vol. 12 No. 1

Influence of pH on lysozyme conformation revealed by dielectric spectroscopy A. Bonincontro, A. De Francesco, G. Onori (Italy)	1
Influence of chemical agents on casein interactions in dairy products: chemical modification of milk proteins V. Vidal, S. Marchesseau, A. Lagaude, J.-L. Cuq (France)	7
Interpretation of protein adsorption phenomena onto functional microspheres J.-Y. Yoon, J.-H. Kim, W.-S. Kim (South Korea)	15
Conformational changes of cationic potato amylopectin; influence by salt, influence by nanosized silica particles A. Larsson (Sweden)	23
Binding of immunoglobulin molecules to preadsorbed protein A layers as observed by surface forces measurements M. Murata, M. Arakawa, T. Yoshida, M. Hato (Japan)	35
Flotation removal of algae from water Y.M. Chen, J.C. Liu, Y.-H. Ju (Taiwan, ROC)	49
Thermodynamic and kinetic aspects of the transport of small molecules in dispersed systems P. Landy, S. Rogacheva, D. Lorient, A. Voilley (France, Bulgaria)	57

Vol. 12 No. 2

Publisher's note	67
Interfacial interactions between nitrifying bacteria and mineral carriers in aqueous media determined by contact angle measurements and thin layer wicking P. Teixeira, J. Azeredo, R. Oliveira and E. Chibowski (Lublin, Poland)	69
Interaction of an acid protease with positively charged phosphatidylcholine bilayers L.S. Bakas, M. Saint-Pierre Chazalet, D.L. Bernik and E.A. Disalvo (Buenos Aires, Argentina)	77
Carrot cell growth response in a stimulated ultrasonic environment W. Bochu, A. Yoshikoshi and A. Sakanishi (Gunma, Japan)	89
Preparation of hydrogel microcapsules: Effects of preparation conditions upon membrane properties K. Makino, M. Umetsu, A. Kikuchi, H. Ohshima, Y. Sakurai and T. Okano (Tokyo, Japan)	97

Vol. 12 Nos. 3–6

Editorial	105
Influence of reduced-cholesterol yolk on the viscoelastic behaviour of concentrated O/W emulsions A. Paraskevopoulou, V. Kiosseoglou (Thessaloniki, Greece), S. Aleviopoulos and S. Kasapis (Silsoe, UK)	107
Rheological properties of mixed gels made of microparticulated whey proteins and β -lactoglobulin D. Renard, P. Robert, S. Faucheron (Nantes, France) and C. Sanchez (Vandoeuvre-lès-Nancy, France)	113
Evaluation of the interactions between lipids and γ -globulin protein at the air–liquid interface J. Sánchez-González, M.A. Cabrerizo-Vilchez and M.J. Gálvez-Ruiz (Granada, Spain)	123
Ostwald ripening of protein-stabilized emulsions: effect of transglutaminase crosslinking E. Dickinson, C. Ritzoulis, Y. Yamamoto and H. Logan (Leeds, UK)	139
Methylcellulose-induced stability changes in protein-based emulsions D.K. Sarker, M. Axelos and Y. Popineau (Nantes, France)	147
Interfacial characteristics of β -casein spread films at the air–water interface M.R.R. Niño, C.C. Sánchez and J.M.R. Patino (Seville, Spain)	161
Relaxation phenomena in monoglyceride films at the air–water interface C.C. Sánchez, M.R.R. Niño and J.M.R. Patino (Seville, Spain)	175
The emulsifying properties of β -lactoglobulin genetic variants A, B and C S.R. Euston, R.L. Hirst and J.P. Hill (Palmerston North, New Zealand)	193

Influence of ionic calcium on stability of sodium caseinate emulsions E. Dickinson and E. Davies (Leeds, UK)	203
Emulsification using micro porous glass (MPG): surface behaviour of milk proteins I. Scherze, K. Marzilger and G. Muschiolik (Jena, Germany).	213
Using freezing and drying techniques of emulsions for the microencapsulation of fish oil to improve oxidation stability K. Heinzelmann and K. Franke (Quakenbrück, Germany)	223
Effect of film ageing on the surface properties of lactoglobulin and lactoglobulin + sucrose stearate monolayers G. Garofalakis and B.S. Murray (Leeds, UK).	231
A diffusing wave spectroscopy study of the kinetics of Ostwald ripening in protein-stabilised oil/water emulsions Y. Hemar and D.S. Horne (Ayr, UK)	239
A multi point conductivity measurement system for characterisation of protein foams A. Phianmongkhol and J. Varley (Reading, UK)	247
Effect of sucrose on the thermodynamic properties of ovalbumin and sodium caseinate in bulk solution and at air–water interface A.S. Antipova, M.G. Semenova and L.E. Belyakova (Moscow, Russia).	261
Effect of small molecule surfactants on molecular parameters and thermodynamic properties of legumin in a bulk and at the air–water interface depending on a protein structure in an aqueous medium L.E. Belyakova, M.G. Semenova and A.S. Antipova (Moscow, Russia).	271
Influence of maltodextrins with different dextrose equivalent on the thermodynamic properties of legumin in a bulk and at the air–water interface M.G. Semenova, L.E. Belyakova, A.S. Antipova and M.A. Jubanova (Moscow, Russian Federation)	287
Influence of whey protein denaturation on κ -carrageenan gelation A. Tziboula and D.S. Horne (Ayr, UK)	299
Electrophoretic studies for determining soy proteins–xanthan gum interactions in foams D.J. Carp, G.B. Bartholomai and A.M.R. Pilosof (Buenos Aires, Argentina).	309
Behaviour of milk protein/polysaccharide systems in high sucrose C. Schorsch, A.H. Clark, M.G. Jones and I.T. Norton (Bedford, UK)	317
The rheology of lupin seed (<i>Lupinus albus</i> ssp. <i>graecus</i>) protein isolate films at the corn oil–water interface K. Vasilakis and G. Doxastakis (Thessaloniki, Greece)	331
Development of a new Langmuir-type pendant-drop film balance H.A. Wege, J.A. Holgado-Terriza, M.J. Gálvez-Ruiz and M.A. Cabrerizo-Vilchez (Granada, Spain)	339
Effect of pH on interface composition and on quality of oil-in-water emulsions made with hen egg yolk M. Anton and G. Gandemer (Nantes, France)	351
Ultrasonic characterisation of colloidal dispersions: detection of flocculation and adsorbed layers D.J. Hibberd, B.H. Robinson and M.M. Robins (Norwich, UK)	359
Effect of surface character of filler particles on rheology of heat-set whey protein emulsion gels J. Chen and E. Dickinson (Leeds, UK)	373
Physical properties of diglycerol esters in relation to rheology and stability of protein-stabilised emulsions J. Holstborg, B.V. Pedersen, N. Krog and S.K. Olesen (Brabrand, Denmark)	383
Consistency of surface mechanical properties of spread protein layers at the liquid–air interface at different spreading conditions J. Krägel (Berlin, Germany), D.O. Grigoriev (Berlin, Germany; Petrodvoretz, Russia), A.V. Makievski (Berlin, Germany; Donetsk, Ukraine), R. Miller (Berlin, Germany), V.B. Fainerman (Donetsk, Ukraine), P.J. Wilde (Norwich, UK) and R. Wüstneck (Potsdam, Germany)	391
Properties of mixed protein/surfactant adsorption layers J. Krägel (Berlin, Germany), R. Wüstneck (Potsdam, Germany), F. Husband, P.J. Wilde (Norwich, UK), A.V. Makievski (Berlin, Germany; Donetsk, Ukraine), D.O. Grigoriev (Berlin, Germany; Petrodvoretz, Russia) and J.B. Li (Beijing, China).	399
Foam formation and stabilisation by pre-denatured ovalbumin P. Relkin, N. Hagolle, D.G. Dalgleish and B. Launay (Massy, France).	409
A simple and rapid method for the determination of particle size in emulsions from ultrasound data Y. Wang and M.J.W. Povey (Leeds, UK)	417
A fluorescence method for quantitative measurements of specific protein at powder surfaces K. Landström (Stockholm, Sweden; Lund, Sweden), B. Bergenstahl (Lund, Sweden), J. Alsins and M. Almgren (Uppsala, Sweden).	429
Author Index.	441
Subject Index.	443
Volume Contents	445

